

FORM PTO-1300 (modified) (REV 11-98)		U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE		ATTORNEY'S DOCKET NUMBER (H)99GU1341USP	
TRANSMITTAL LETTER TO THE UNITED STATES DESIGNATED/ELECTED OFFICE (DO/EO/US) CONCERNING A FILING UNDER 35 U.S.C. 371				U.S. APPLICATION NO. (IF KNOWN, SEE 37 CFR 1.5) <b>09/762347</b>	
INTERNATIONAL APPLICATION NO. <b>PCT/DE99/02371</b>		INTERNATIONAL FILING DATE <b>04 August 1999</b>		PRIORITY DATE CLAIMED <b>04 August 1998</b>	
TITLE OF INVENTION <b>Process for Producing a Biological Substance, Substance of this type and its use</b>					
APPLICANT(S) FOR DO/EO/US					
Applicant herewith submits to the United States Designated/Elected Office (DO/EO/US) the following items and other information:					
<ol style="list-style-type: none"> <li><input checked="" type="checkbox"/> This is a <b>FIRST</b> submission of items concerning a filing under 35 U.S.C. 371.</li> <li><input type="checkbox"/> This is a <b>SECOND</b> or <b>SUBSEQUENT</b> submission of items concerning a filing under 35 U.S.C. 371.</li> <li><input type="checkbox"/> This is an express request to begin national examination procedures (35 U.S.C. 371(f)) at any time rather than delay examination until the expiration of the applicable time limit set in 35 U.S.C. 371(b) and PCT Articles 22 and 39(1).</li> <li><input checked="" type="checkbox"/> A proper Demand for International Preliminary Examination was made by the 19th month from the earliest claimed priority date.</li> <li><input checked="" type="checkbox"/> A copy of the International Application as filed (35 U.S.C. 371(c)(7)) <ol style="list-style-type: none"> <li><input type="checkbox"/> is transmitted herewith (required only if not transmitted by the International Bureau).</li> <li><input checked="" type="checkbox"/> has been transmitted by the International Bureau.</li> <li><input type="checkbox"/> is not required, as the application was filed in the United States Receiving Office (RO/US).</li> </ol> </li> <li><input checked="" type="checkbox"/> A translation of the International Application into English (35 U.S.C. 371(c)(2)).</li> <li><input checked="" type="checkbox"/> A copy of the International Search Report (PCT/ISA/210).</li> <li><input type="checkbox"/> Amendments to the claims of the International Application under PCT Article 19 (35 U.S.C. 371(c)(3)) <ol style="list-style-type: none"> <li><input type="checkbox"/> are transmitted herewith (required only if not transmitted by the International Bureau).</li> <li><input type="checkbox"/> have been transmitted by the International Bureau.</li> <li><input type="checkbox"/> have not been made; however, the time limit for making such amendments has NOT expired.</li> <li><input type="checkbox"/> have not been made and will not be made.</li> </ol> </li> <li><input type="checkbox"/> A translation of the amendments to the claims under PCT Article 19 (35 U.S.C. 371(c)(3)).</li> <li><input type="checkbox"/> An oath or declaration of the inventor(s) (35 U.S.C. 371(c)(4)).</li> <li><input type="checkbox"/> A copy of the International Preliminary Examination Report (PCT/ISA/409).</li> <li><input type="checkbox"/> A translation of the annexes to the International Preliminary Examination Report under PCT Article 36 (35 U.S.C. 371(c)(5)).</li> </ol>					
Items 13 to 20 below concern document(s) or information included:					
<ol style="list-style-type: none"> <li><input checked="" type="checkbox"/> An Information Disclosure Statement under 37 CFR 1.97 and 1.98.</li> <li><input type="checkbox"/> An assignment document for recording. A separate cover sheet in compliance with 37 CFR 3.28 and 3.31 is included.</li> <li><input checked="" type="checkbox"/> A <b>FIRST</b> preliminary amendment.</li> <li><input type="checkbox"/> A <b>SECOND</b> or <b>SUBSEQUENT</b> preliminary amendment.</li> <li><input type="checkbox"/> A substitute specification.</li> <li><input type="checkbox"/> A change of power of attorney and/or address letter.</li> <li><input checked="" type="checkbox"/> Certificate of Mailing by Express Mail.</li> <li><input checked="" type="checkbox"/> Other items or information:</li> </ol>					
General Authorization to charge fees Credit Card Payment Form PTO-2038 in the amount of filing fee					

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JCO2 Rec'd PCT/PTO 05 FEB 2001

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21. The following fees are submitted:

**BASIC NATIONAL FEE (37 CFR 1.492 (a) (1) - (5)) :**

- ☐ Neither international preliminary examination fee (37 CFR 1.482) nor international search fee (37 CFR 1.445(a)(2)) paid to USPTO and International Search Report not prepared by the EPO or JPO . . . . . \$970.00
- ☒ International preliminary examination fee (37 CFR 1.482) not paid to USPTO but International Search Report prepared by the EPO or JPO . . . . . \$840.00
- ☐ International preliminary examination fee (37 CFR 1.482) not paid to USPTO but international search fee (37 CFR 1.445(a)(2)) paid to USPTO . . . . . \$690.00
- ☐ International preliminary examination fee paid to USPTO (37 CFR 1.482) but all claims did not satisfy provisions of PCT Article 33(1)-(4) . . . . . \$670.00
- ☐ International preliminary examination fee paid to USPTO (37 CFR 1.482) and all claims satisfied provisions of PCT Article 33(1)-(4) . . . . . \$96.00

**ENTER APPROPRIATE BASIC FEE AMOUNT =****\$840.00**

Surcharge of \$130.00 for furnishing the oath or declaration later than ☐ 20 ☐ 30 months from the earliest claimed priority date (37 CFR 1.492 (e)).

**\$0.00**

CLAIMS	NUMBER FILED	NUMBER EXTRA	RATE	
Total claims	16 - 20 =	0	x \$18.00	<b>\$0.00</b>
Independent claims	2 - 3 =	0	x \$78.00	<b>\$0.00</b>
Multiple Dependent Claims (check if applicable)			<input type="checkbox"/>	<b>\$0.00</b>

**TOTAL OF ABOVE CALCULATIONS =****\$840.00**

Reduction of 1/2 for filing by small entity, if applicable. Verified Small Entity Statement must also be filed (Note 37 CFR 1.9, 1.27, 1.28) (check if applicable) . ☐

**\$0.00****SUBTOTAL =****\$840.00**

Processing fee of \$130.00 for furnishing the English translation later than ☐ 20 ☐ 30 months from the earliest claimed priority date (37 CFR 1.492 (i)).

**\$0.00****TOTAL NATIONAL FEE =****\$840.00**

Fee for recording the enclosed assignment (37 CFR 1.21(h)). The assignment must be accompanied by an appropriate cover sheet (37 CFR 3.28, 3.31) (check if applicable). ☐

**\$0.00****TOTAL FEES ENCLOSED =****\$840.00**

Amount to be:  
refunded \$  
charged \$

☒ **CREDIT CARD PAYMENT** \$840.00  
**FORM PRO IN AMOUNT**

to cover the above fees is enclosed.

☐ Please charge my Deposit Account No. \_\_\_\_\_ in the amount of \_\_\_\_\_  
A duplicate copy of this sheet is enclosed.

to cover the above fees.

☒ The Commissioner is hereby authorized to charge any fees which may be required, or credit any overpayment to Deposit Account No. **11-0665** A duplicate copy of this sheet is enclosed.

NOTE: Where an appropriate time limit under 37 CFR 1.494 or 1.495 has not been met, a petition to revive (37 CFR 1.137(a) or (b)) must be filed and granted to restore the application to pending status.

SEND ALL CORRESPONDENCE TO:

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SIGNATURE

M. Robert Kestenbaum

NAME

20,430

REGISTRATION NUMBER

February 5, 2001

DATE

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Re: US PCT Application PCT/DE99/02371  
Filed August 4, 1999  
Applicant  
Attorney Docket (H) 99GU1341USP

Box PCT  
Commissioner for Patents  
Washington, DC 20231

Preliminary Amendment

Dear Sir or Madam:

Please amend the above-identified application as follows:

In the Claims:

Claim 3, line 1, after "Claim 1" cancel "or 2".

Claim 5, line 1, after "according to" cancel "one of Claims 1 to 4" and insert

--Claim 1--.

Claim 6, line 1, after "according to" cancel "one of Claims 1 to 5" and insert

--Claim 1--.

Claim 7, line 1, after "according to" cancel "one of Claims 1 to 6" and insert

--Claim 1--.

Claim 8, line 1, after "according to" cancel "one of Claims 1 to 7" and insert

--Claim 1--.

Claim 9, line 1, after "according to" cancel "one of Claims 1 to 8" and insert

--Claim 1--.

Claim 12, line 2, after "according to" cancel "one of the preceding Claims 1 to 9"

and insert --Claim 1--.

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Claim 14, lines 2 and 3, after "according to" cancel "one of the preceding Claims 1 to 9" and insert -Claim 1--.

Claim 16, line 1, after "Claim 14" cancel "or 15".

Remarks

This Preliminary Amendment removes multiple dependencies in the claims.

Please calculate the filing fee according to this Preliminary Amendment.

Respectfully submitted,



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JC02 Rec'd PCT/PTO 05 FEB 2001

Gut zum Leben GmbH

99GU 1341WOF

**Process for producing a biological substance, substance  
of this type and its use**

Description

- 5 The invention relates according to Claim 1 to a process for producing a substance which can serve the most varied purposes and is optimally suitable, in particular, for further processing as food and for further
- 10 processing as toiletry or cleaning composition. In addition, the invention according to Claims 10, 12 and 14 also comprises the foods, toiletries and cleaning compositions created by the process.
- 15 In particular in food production, differing biological and chemical substances are currently used. In many industrially packaged food end products, there is therefore a labelling requirement for the constituents in order to keep the consumer informed about their
- 20 contents, and in particular to give people at risk of allergies the possibility of avoiding harmful substances.
- 25 In the case of other food end products, in particular those which are not industrially packaged, frequently the constituents are not completely identifiable for the consumer, however.
- 30 Modern food end products contain a multiplicity of base substances and additives which in most cases have passed through numerous processing steps and are far removed from the original natural foods. Despite the labelling obligation, consumers frequently cannot gain information about the substances listed on the
- 35 labelling, which in turn are made up of substances subjected to numerous processing steps which are not

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labelled. This also applies, in particular, to preservatives and genetically engineered substances used which are occurring increasingly more widely and in an uncontrolled manner. Very disadvantageously, some economic plants, for example soya plants, can be obtained virtually only in genetically engineered form.

In addition, for historical reasons, in our developed region, numerous foods are produced using cow's milk, cow's milk products and chicken's eggs. Inter alia, in this context the disposition to allergic reactions to these foreign proteins of animal origin is known. Cow's milk products, even those organically produced, and chicken's eggs contain not inconsiderable residues of medicaments and hormones administered on an industrial scale to the animals, which are finally supplied to the end consumer. Other allergens occur due to animal feeds. In addition, cow's milk contains aluminium and lead, which is not safe even in small doses.

To provide foods, toiletries and cleaning compositions for people who have allergies and consumers who prefer drug-free and hormone-free foods, and also for vegetarians, it is necessary to replace the above-mentioned foreign protein products by a substance which is as natural as possible, passing through as few industrial processing steps as possible.

From the aspect of transparency of constituents of food end products for consumers, foods are advantageous which are fabricated from a small number of original and natural ingredients using as few industrial processing steps as possible.

The object therefore underlying the invention is to provide a base substance for the production of foods, toiletries and cleaning compositions, which base substance consists of original, natural substances which have not come into contact with genetic engineering.

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The invention complies with these requirements to a great extent, its substances, furthermore, being able to be classified as vegan products.

- 5 The invention in addition complies with the object of providing a value-optimized food with very low pollution of the human body.

- 10 According to the invention, a first pulpy substance is produced from the fine comminution or wet milling of seeds or nuts with addition of a liquid and, in particular, of salt or sugar or other salt-like or sugar-like substances. This first substance, with addition of oil or liquefied fat, becomes an essentially
- 15 liquid second substance, the latter gaining a more solid consistency by addition of an acidic liquid. In this case the amount of the acidic liquid determines the consistency of the substance finely produced. Consistency here shall be taken to mean either the
- 20 viscosity of a liquid to pulpy mixture or the firmness of a glutinous to solid material composition.

- The small number of base substances and constituents and the simple mechanical processing steps permit high
- 25 levels of control and monitoring with respect to the end product. Residues of drugs and hormones and genetically engineered ingredients can be avoided reliably and the number of potential allergens can be markedly reduced.
- 30

- The pulpy first substance consists of seeds, especially sunflower seeds, or nuts which are finely comminuted to form a homogeneous mixture, or are wet milled until essentially no grains are any longer present.
- 35

Equal quantities of the pulpy first substance are then cuttered (blended) with oil or liquefied fat, so that a second in most cases, viscous, substance is formed.

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The oil introduced is preferably a vegetable oil and can, for example, be sunflower oil, olive oil or thistle oil. However, in a further alternative aspect, any other edible oil or fat whose flavour constituents or nutrients are desired in the substance produced according to the invention can also be used.

The quantitative ratios with respect to their contents by weight in the pulpy first substance can be as follows: seeds (or nuts) to liquid to salt or sugar etc.

100 : 50 to 1 000 : 0 to 200

15 Where below specific quantitative contents are used as a basis, these are specified on the basis of their contents by weight.

20 It has been found that the more of the first liquid was used, generally also the creamier the first pulpy substance became. However, a point can be reached at which, depending on the starting materials and the respective quantitative ratios, no liquid absorption takes place any longer and flocculation or persistence of undissolved liquid can occur.

The quantitative ratio of pulpy first substance to oil or liquefied fat can be about 100 : 20 to 300.

30 The substance finally produced, that is to say the subject-matter of the invention, is produced by blending the second substance with an acidic liquid. Acidic liquids which are highly suitable are acidulants, for example juices of the plant genus Citrus, that is to say lemon juice or lime juice, or natural acidification by bacteria.

However, other natural or semi-natural acidic liquids or acidulants, principally corresponding to the nature



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- of the invention, can also be used. The quantitative ratio in the blending of the acidic second liquid to the liquid second substance can be about 2 to 20 : 100. The substance finally produced has a pH in the slightly acid range.

- When the acidic second liquid or acidulant is added, a reaction takes place which leads to an altered viscosity, that is to say to a more solid substance.
- 10 This reaction occurs, astonishingly, even when acidic liquid is added dropwise. This more solid substance can be whipped with air or nitrogen to a limited extent.

- From the stage of the still pourable second substance,
- 15 with increasing addition there proceeds the transition to the pasty, not yet solid state, having a consistency similar to curd cheese or fresh cheese and a lighter colour and creamy consistency.

- 20 A specific and preferred embodiment is described below.

- 100 grams of sunflower seeds are finely comminuted by cutting or are wet milled until no grains are any longer present. The temperature during this comminution
- 25 process is preferably about 20 degrees Celsius. A homogeneous mixture is produced into which 165 grams of water and 8 grams of salt are added, so that a stirrable, in particular pulpy, substance is formed. 200 grams of sunflower oil are cuttered into this pulpy substance. A
- 30 light grey viscous mixture is formed.

- The next working step provides the addition of 40 grams of fresh lemon juice. The viscous mixture reacts in this case to form a light pasty substance of similar
- 35 consistency to curd cheese or fresh cheese, slightly raised by air whipped in during the mixing operation.

This substance has been found to be outstandingly suitable as substitute or base substance for

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essentially all solid and liquid foods in which milk products and milk protein products have previously been used, for example cream, curd cheese, cheese or the like.

5

This substance already represents a freely handleable independent base substance which can be supplied to varied applications.

- 10 If this substance is to be shelf-stable for a longer period, its pH can be set to preferably about 4.5 and/or pasteurization can be performed.

- 15 If the inventive substance is further processed, for example as drink, a content of a flavouring substance, for example in the form of fruit juice constituents, is suitable in order to provide a substitute for the customary flavoured milk drinks.

- 20 Depending on the seasoning of the substance produced, this can also be used, with appropriately adjusted firmness, as substitute for or additive to cheese, sausage or meat.

- 25 If sweet flavourings are added, patisserie products, for example cheesecakes or cream cakes or tartlets and the like can be produced. Yoghurt, curd cheese and fresh cheese products can also be produced with suitable adjustment of the viscosity by using the  
30 inventive substance.

- Surprisingly, it has been found that toiletries having a very low content of allergens can also be prepared on the basis of the substance produced. Thus creams, sun-screen milks and the like can be prepared by addition  
35 of appropriate perfuming substances, preferably in the form of herb or plant constituents.

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Cleaning compositions can also be prepared using the inventive substance, in which case these then also preferably have a grainy constituent.

- 5 The granular constituent can comprise coarsely ground sunflower seeds or sunflower seed meal, sawdust, grated coconut, sand or lime constituents and essentially serves an additional mechanical cleaning operation.
- 10 Although the invention has been described above with reference to preferred embodiments, it is not restricted to these.

- For example, the sequence of the process steps can be
- 15 altered or, in each case, instead of products of one variety, for example seeds or juices of only one plant or fruit variety, mixtures of seeds and juices of a plurality of plant or fruit varieties can be used. In addition, not only is pure replacement of milk protein
- 20 products possible, but also addition to these or partial replacement.

- However, in addition to milk protein products, for example, tofu-containing products and tofu itself can
- 25 be replaced.

- The amount of fat and fat properties (firmness of the fat) determine in general the consistency of the substance to the extent that consistency may be set or
- 30 varied from sliceable composition, like, for example, Greek feta cheese, to a liquid.

- Consistency, that is to say the firmness of the inventive material, however, may additionally be
- 35 determined, in addition to the acid, also via the content of fat or the choice of fat; the amount and property of the fat then also serves for establishing firmness or consistency.

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The acid or the acidulant to be added coagulates protein by pH reduction. This means that the maximum firmness can also be provided by a defined number of H<sup>+</sup> ions. The maximum firmness is at approximately a pH = 4.0, since, generally, no further setting occurs with further addition of acid above pH = 4.0. Generally, however, below this value, the more acid is added, the higher the firmness that is reached. The pH should, however, be at most 5, since otherwise no further binding can be achieved.

For simpler adjustment of consistency, the following table may be prepared:

15	higher sliceability	more liquid consistency
	more acid	less acid
	more fat	less fat
	less water	more water

20 However, an emulsion is only formed in a pH range < 5, that is to say a minimum addition of acid may be necessary in order to ensure this range.

Further preferred exemplary embodiments are specified below.

In this case, the water content must be in the range from 45% to 25%, since otherwise no emulsion may be established.

30 The content of added fat is to be between about 30% and 50%.

A particularly preferred embodiment comprises:

35 sunflower seed content about 20% by weight  
 liquid 54% by weight  
 preferably consisting of  
 added water 47% by weight and

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lemon juice at about 7% by weight  
added fat 26%

- 5 The liquid variant can, by way of example, also be formulated by the preferred ratios.

Sunflower seed: added aqueous liquid: added fats or oils in the ratio of 3 : 8 : 4 at a pH = 4.5.

- 10 The firmest variant can by way of example also be specified by the preferred ratios as follows:

sunflower seed: added aqueous liquid: added fats or oils in the ratio of 3 : 4 : 8 and pH = 4.

- 15 The experience with inventive milk substitute teaches that the emulsion can be made up to be more solid or more liquid under the abovementioned limits. The emulsification process must be complete, since this product can then be extended to form milk with water or aqueous liquid.

20

Seeds which are preferred, but without restricting generality, are sunflower seeds, almonds, hazelnuts, walnuts, in single varieties and any mixtures of these.

- 25 Oils and fats which are preferred, but without restricting generality, are avocado oil, thistle oil, rapeseed oil, sunflower oil, almond oil, soybean oil, pumpkin seed oil, in each case in single varieties or in any mixing ratios.

30

Where percentages are given hereinafter, these are to be understood as percentages by weight in each case.

- 35 An inventive base product which has been given the trade name Ibi by the applicant is also obtained using finely ground sunflower seeds (20%), water (33.3%), salt (0.7%), sunflower oil (40%), lemon juice (6%). Water, sunflower oil and salt can be varied depending on the desired consistency. All ingredients are added

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in sequence and mixed or whipped together. Then the product is pasteurized.

The inventive food can be sweetened using all  
5 sweeteners: refined sugar, concentrated agavae juice, concentrated apple juice, honey.  
Preferred contents: inventive base material Ibi, as described above, (85%), sweetener (15%).

10 Soap, shampoo and toothpaste are obtained from Ibi as follows:

Mix together Ibi base material as described above and tea tree oil (1 drop per 10 g of Ibi base material), then pasteurize. As an abrasive for mechanical  
15 cleaning, the following substances are suitable, inter alia: salt, cereal bran. These substances are added as desired in each case. Tea tree oil is a natural preservative. The shelf life can be further improved by permitted and generally known perservatives.

20 Instead of sunflower oil for the Ibi base, that is to say the Ibi base material, the following oils are also suitable: avocado oil, almond oil, jojoba oil.

25 Ibi milk  
Mix Ibi base material as described above with water in a ratio of 2 : 7. A particularly preferred enhancement uses pure vanilla, cocoa, finely ground almonds (up to a maximum of 2%).

30 These exemplary embodiments demonstrate conclusively to those skilled in the art the broad and versatile usability of the inventive substance, but are not suitable for restricting the generality of the  
35 invention.

The invention thus makes a substantial, important and fundamental contribution to a life less polluted with chemical substances or genetically modified products.

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Furthermore, persons with allergies can again participate in many joys of a normal life which have been barred from them to date by their disease, since the preparation of the inventive substances in each case  
5 using single varieties permits the exclusion of undesired allergens with the high safety required.

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Gut zum Leben GmbH

99GU 1341WOP

Patent claims:

1. Process for producing a substance, characterized  
5 in that
- a stirrable, in particular pulpy first substance is produced from the comminution of seeds or nuts,
  - with addition of a first liquid and, preferably  
10 with addition of salt, sugar or salt-like or sugar-like substances,
  - oil or liquefied fat is added to this stirrable, in particular pulpy, first substance and thus a second substance is produced,
  - 15 - an acidic second liquid or an acidulant is added to this second substance, as a result of which a firmer consistency is obtained, the consistency of the substance produced being able to be determined by the amount of the added  
20 acidic second liquid.

The substance produced may be whipped somewhat with air or nitrogen.

- 25 2. Process according to Claim 1, characterized in that the added oil or fat is produced from seeds or nuts.
3. Process according to Claim 1 or 2, characterized  
30 in that the seeds or nuts originate from a single plant species.
4. Process according to Claim 3, characterized in  
35 that the seeds are sunflower seeds.
5. Process according to one of Claims 1 to 4, characterized in that the first liquid comprises



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water, fruit juice, vegetable juice or is produced from plants or fungi.

6. Process according to one of Claims 1 to 5, characterized in that the acidic second liquid is lemon juice.
7. Process according to one of Claims 1 to 6, characterized in that the quantitative ratios of seeds or nuts to the first liquid to salt or sugar etc. are about 100 : 50 to 1 000 : 0 to 200, based on their parts by weight.
8. Process according to one of Claims 1 to 7, characterized in that the quantitative ratio of the pulpy first substance to oil or liquefied fat is about 100 : 20 to 300, based on their parts by weight.
9. Process according to one of Claims 1 to 8, characterized in that the quantitative ratio of the acidic second liquid to the liquid second substance is about 2 to 20 : 100, based on their parts by weight.
10. Food characterized by a content of a substance according to one of the preceding claims.
11. Food according to Claim 10, in particular milk substitute drink, characterized by a content of a flavouring substance in the form of fruit juice constituents and/or a dilution by addition of aqueous liquid.
12. Toiletary characterized by a content of a substance according to one of the preceding Claims 1 to 9.

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13. Toiletry according to Claim 12, characterized by a content of a perfuming substance in the form of herb or plant constituents.
- 5 14. Cleaning agent characterized by a content of a substance according to one of the preceding Claims 1 to 9.
- 10 15. Cleaning agent according to Claim 14, further characterized by a granular constituent.
- 15 16. Cleaning agent according to Claim 14 or 15, characterized in that the granular constituent is coarsely ground sunflower seeds or sunflower bran, cereals, meal, bran, sawdust, grated coconut, sand or lime constituents.

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Docket No.  
(H)99GU1341USP

# Declaration and Power of Attorney For Patent Application

## English Language Declaration

As a below named inventor, I hereby declare that:

My residence, post office address and citizenship are as stated below next to my name,

I believe I am the original, first and sole inventor (if only one name is listed below) or an original, first and joint inventor (if plural names are listed below) of the subject matter which is claimed and for which a patent is sought on the invention entitled  
**Process for Producing a Biological Substance, Substance of This Type and Its Use**

the specification of which

(check one)

☐ is attached hereto.

☒ was filed on August 4, 1999 as United States Application No. or PCT International Application Number PCT/DE99/02371 and was amended on \_\_\_\_\_

(if applicable)

I hereby state that I have reviewed and understand the contents of the above identified specification, including the claims, as amended by any amendment referred to above.

I acknowledge the duty to disclose to the United States Patent and Trademark Office all information known to me to be material to patentability as defined in Title 37, Code of Federal Regulations, Section 1.56.

I hereby claim foreign priority benefits under Title 35, United States Code, Section 119(a)-(d) or Section 365(b) of any foreign application(s) for patent or inventor's certificate, or Section 365(a) of any PCT International application which designated at least one country other than the United States, listed below and have also identified below, by checking the box, any foreign application for patent or inventor's certificate or PCT International application having a filing date before that of the application on which priority is claimed.

Prior Foreign Application(s)

Priority Not Claimed

198 34 925.4-41

Germany

04/08/1998

☐

(Number)

(Country)

(Day/Month/Year Filed)

(Number)

(Country)

(Day/Month/Year Filed)

☐

(Number)

(Country)

(Day/Month/Year Filed)

☐

I hereby claim the benefit under 35 U.S.C. Section 119(e) of any United States provisional application(s) listed below:

(Application Serial No.)

(Filing Date)

(Application Serial No.)

(Filing Date)

(Application Serial No.)

(Filing Date)

I hereby claim the benefit under 35 U. S. C. Section 120 of any United States application(s), or Section 365(c) of any PCT International application designating the United States, listed below and, insofar as the subject matter of each of the claims of this application is not disclosed in the prior United States or PCT International application in the manner provided by the first paragraph of 35 U.S.C. Section 112, I acknowledge the duty to disclose to the United States Patent and Trademark Office all information known to me to be material to patentability as defined in Title 37, C. F. R., Section 1.56 which became available between the filing date of the prior application and the national or PCT International filing date of this application:

(Application Serial No.)

(Filing Date)

(Status)  
(patented, pending, abandoned)

(Application Serial No.)

(Filing Date)

(Status)  
(patented, pending, abandoned)

(Application Serial No.)

(Filing Date)

(Status)  
(patented, pending, abandoned)

I hereby declare that all statements made herein of my own knowledge are true and that all statements made on information and belief are believed to be true; and further that these statements were made with the knowledge that wilful false statements and the like so made are punishable by fine or imprisonment, or both, under Section 1001 of Title 18 of the United States Code and that such wilful false statements may jeopardize the validity of the application or any patent issued thereon.

POWER OF ATTORNEY: As a named inventor, I hereby appoint the following attorney(s) and/or agent(s) to prosecute this application and transact all business in the Patent and Trademark Office connected therewith. (list name and registration number).

/ M. Robert Kestenbaum Reg. No. 20,430

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Full name of sole or first inventor

**Dell 'Eva Marcello**

Sole or first inventor's signature

Date

Residence

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Citizenship

**German**

Post Office Address

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Full name of second inventor, if any

Second inventor's signature

Date

Residence

Citizenship

Post Office Address